

CLAIMS

1. A process for producing peanut butter and spiced and/or flavored peanut butter, with lower fat content, exhibiting good spreadability and resistance to oil separation, without the use of stabilizers and an emulsification process, comprising the steps of:

roasting peanuts at 350° F. to a dark color;

- introducing the whole, unblanched peanuts into a mill capable of grinding the peanuts to a specific particle size; and

grinding the dark roasted unblanched peanuts to a coarse paste with a particle size ranging from 1.5 to 3.5 mm.

2. The process of claim 1, wherein said dark color is typically USDA color 4, or slightly above.

3. The process of claim 1, wherein said coarse peanut paste has a particle size ranging from 3.0 to 3.5 mm.

4. The process of claim 1, wherein said coarse peanut paste has a particle size ranging from 1.5 to 2.0 mm.

5. The process of claim 1, wherein said specific spices, herbs, dried fruits and/or extracts of same, salt and/or sugar are blended with the peanut paste produced in said grinding step.

6. The process of claim 1, wherein, immediately after said grinding step, said
5 coarse peanut paste has a temperature ranging from 145° to 165° F.

7. The process of claim 1, further comprising the following steps for mixing and blending peanut butter:

depositing said coarse peanut paste into a continuously agitating, mixing bank; and

10 adding salt and/or sugar into said bank to form a peanut mixture.

8. The process of claim 7, further comprising the step of:
adding selected spices, herbs and/or dried fruits into said peanut mixture.

9. The process of claim 8, further comprising the step of:
adding extracts into said peanut mixture.

15 10. The process of claim 7, further comprising the steps of:
adding selected spices, herbs and/or dried fruits into said peanut mixture;
and
adding extracts into said peanut mixture.

11. The process of claim 7, wherein said step for mixing and blending peanut butter typically takes 5 to 15 minutes.

12. The process of claim 11, wherein, immediately after said step for mixing and blending peanut butter, said peanut mixture has a temperature ranging from
5 120° to 125° F.

13. The process of claim 12 further comprising the step of:
pumping said peanut mixture into a depositing system and depositing said peanut butter mixture into a plurality of containers.

14. A peanut butter or peanut butter spread manufactured with a process
10 comprising the steps of:

roasting peanuts at 350° F. to a dark color;

introducing the whole, unblanched peanuts into a mill capable of grinding the peanuts to a specific particle size; and

15 grinding said dark roasted unblanched peanuts to a coarse paste with a particle size ranging from 1.5 to 3.5 mm.

15. The peanut butter or peanut butter spread of claim 14, wherein said dark color is USDA color 4, or slightly above.

20 16. The peanut butter or peanut butter spread of claim 14, wherein said coarse peanut paste has a particle size ranging from 3.0 to 3.5 mm.

17. The peanut butter or peanut butter spread of claim 14, wherein said coarse peanut paste has a particle size ranging from 1.5 to 2.0 mm.

18. The peanut butter or peanut butter spread of claim 14, wherein specific spices, herbs, dried fruits and/or extracts of same, salt and/or sugar are blended
5 with the peanut paste produced in said grinding step.